

# PECORINO GROTTA DEL FIORINI



<b>CODE</b>	31349
<b>COUNTRY OF ORIGIN</b>	Italy, Tuscany
<b>TYPE OF MILK</b>	Sheep's milk
<b>WEIGHT</b>	1,8 kg approx

Pecorino of the Tuscan peasant tradition, aged in caves

<b>DESCRIPTION</b>	Tuscan pecorino produced with pasteurised sheep milk and with a strong personality thanks the refinement in cave
<b>APPEARANCE</b>	The rind shows white-gray molds due to aging; the texture is compact but soluble, with well distributed tiny eyes
<b>TASTE</b>	Sweet, with vegetal and cellar notes, long and persitent
<b>MATURING</b>	At least 5 months
<b>PRODUCER</b>	Caseificio Il Fiorino - Roccalbegna (GR) - Tuscany
<b>OUR SELECTION</b>	When we met Angela and Simone, besides being impressed by their cheerfulness, we liked their philosophy: the milk, for example, is collected exclusively from local selected farms in Maremma area
<b>CURIOSITY</b>	Il Fiorino Dairy is located in Paiolaio in a small medieval village in Roccalbegna in the upper Albegna Valley, on the slopes of Monte Amiata